

HARRY'S SPORTS BAR

FOOD MENU

SMALL PLATES

£6.5 EACH OR 3 FOR £16

SALT & PEPPER CALAMARI

Lemon aioli

MUSHROOM PAKORA (VG)(GF)

Lime & ginger yoghurt, cucumber ribbons

LAMB KOFTA

Raita & almonds

MAC & CHEESE BITES (V)

Romesco sauce

CUBAN PORK BELLY BITES

Chilli pineapple salsa,mojo sauce

GARLIC PIZZETTE (V)

Rosemary, parmesan

DIRTY FRIES (GF)

Beef ragu, nacho cheese, cheddar cheese, jalapeños & chilli flakes

PADRON PEPPERS (GF) (V)

Maldon sea salt

POTATO TOTS (V)

Beer cheese dip

MAINS

COD & CHIPS £15.50

Thick cut chips, tartare,lemon, mushy peas & curry sauce

LEMON & GARLIC

½ SPATCHCOCK CHICKEN(GF) £14.50

Lemon mayo & fries

CHESHIRE CHEESE

& ONION PIE (GF) (V) £13

Chips, gravy & peas

BANG BANG PRAWNS £14

Buttermilk fried king prawns,bang bang sauce, spring onions, coriander, spiced fries, slaw

BRAISED LAMB RIGATONI £16

Braised Lamb, garlic, tomatoes & red wine

LAMB KOFTA FLATBREAD £14

Pickled cabbage, coriander, raita & almonds served on toasted flatbread

10oz RUMP STEAK (GF) £24

Dry aged beef, thick cut chips, Portobello mushroom & confit tomato

FEELGOOD BOWL (VE) £9

Feta, Orzo Rice, courgette, peppers, red onion,aubergine, almonds & miso dressing

Add Garlic King Prawns £4.5 | Add Grilled Seabass £7 | Add Grilled Chicken £3.5

SIDES

DRESSED HOUSE SALAD £4

THICK CUT CHIPS / FRIES £3.75

TRUFFLE & PARMESAN CHIPS £4

EXTRA VIRGIN OLIVE OIL MASHED

POTATO £3.75

WINGS

HALF DOZEN WINGS £7

Served with celery & blue cheese

NAKED (GFA)

Just like it sounds. These wings are crispy deep fried, no sauce necessary.

BUFFALO

Our traditional tangy hot buffalo sauce for all those classic wing lovers.

SMOKEHOUSE BBQ (GFA)

Doused in our perfect blend of sweet and smoky BBQ

GARLIC PARMESAN (GFA)

This is a simple and crisp flavor, tossed in garlic butter and topped off with parmesan cheese.

DEVIL WINGS

For those who want it extra hot, these are tossed in peach habanero salsa. *VERY SPICY*

HOT HONEY

This is a house favourite, tossed in hot honey sauce blend.

PIZZA

MARGARITA PIZZA £9

Fior di Latte, basil & San Marzano tomato sauce

ADD

SWEET PEPPERS

RED ONION

TRUFFLE OIL

RED ONION JAM

SPICED HONEY

JALEPENOS

CHARRED PINEAPPLE

OLIVES

SPINACH

ALL £2

ADD

PEPERONI

CHICKEN FAJITA

NDUJA SAUSAGE

WILD MUSHROOMS

PROSCUTTO

GOATS CHEESE

FETA

All £3

WRAPPED BURGERS

CHEESEBURGER £13

Double patty, American cheese, bacon jam, crispy onions, tomato, baby gem

FRIED CHICKEN BURGER £14

Fried chicken, baby gem, tomato, mozzarella, tomato aioli

MOVING MOUNTAINS BURGER (VE) £15

Beetroot, mushroom & soya burger, vegan cheese, caramelised shallots, burger sauce, lettuce

All served with glazed bun, pickle & pickled red onion & fries.

ALLERGIES & INTOLERANCES: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request,however we are unable to provide information on other allergens. GF = no gluten containing ingredients | GFA = no gluten containing ingredients amendment possible V = vegetarian suitable | Ve = vegan suitable | Fish and Meat may contain bones For all our latest offers and updates visit us at regencyhotelsolihull.co.uk

HARRY'S SPORTS BAR

DRINKS MENU

LAGER

CARLING 4.0%

Perfect balance of sweetness and bitterness, giving it that brilliantly refreshing taste from the first sip to the last.

PRAHVA 4.0%

Iconic flavour and gentle bitterness of a high-quality Czech Pilsner, but is unexpectedly crisp, light and refreshing.

MADRI 4.5%

Characteristics of a modern European lager, a light golden colour, crisp, clean and refreshing with a short, bitter finish.

PERONI NASTRO AZZURO 5.1%

Pale golden, crisp and refreshing beer, with a delicate balance of bitterness, citrus and aromatic notes and a fast, clean finish.

ALE

DOOM BAR 4.3%

Perfectly balanced and complex blend of succulent dried fruit, lightly roasted malty notes and a subtle yet assertive bitterness.

ATLANTIC 4.5%

Modern pale ale with tropical and citrus fruits from new world hops. It's deep golden in colour with the aroma of stunning citrus notes, juicy tropical fruits and fresh-picked hops with a touch of candy floss.

BLUE MOON 5.4%

A wheat beer brewed with orange peel for a subtle sweetness and bright, citrus aroma.

STOUT

GUINNESS 4.2%

Malty sweetness and a hoppy bitterness, with notes of coffee and chocolate.

CIDER

WESTBOURNE 4.5%

Clean, crisp Cider with a hint of sweetness

ASPALL 4.5%

Crisp, medium dry cyder with a delicate aroma and taste of fresh pressed apple

PROSECCO DOC Freixnet, Italy

RESEVRE BRUT Charles Mignon, France

BRUT CUVÉE ROSE Laurent Perrier, France

AMERICAN WHISKEY

Jim Bean
Woodford Reserve
Jack Daniels
Hudson
Angels Envy

WHISKEY

Jameson
Jameson Orange
Dewar's Illegal Smooth
Ardbeg 10Y0
Craigellachie 13Y0

RUM

Bacardi
Bacardi Spiced
Bacardi Coconut
The Kraken
Bacardi Ocho Anos Reserva

GIN

Bombay
Mermaid Pink
Wildcat
Monkey 47
Aviation

APERITIF

Aperol
Martini Bitters
Disaronno
St Germain
Le Fee Absinthe

COGNAC

Courvoisier VS
Remy Martin VSOP
Remy Martin 1774
Seven Tails XO
Martel XO

TEQUILA

Patron Silver
Patron Reposado
Patron Anejo

VODKA

Below 42
Grey Goose
Grey Goose L'orange
Grey Goose La Poire
Grey Goose Le Citron

PALOMA

Patron silver, pink grapefruit, lime & Agave

CALIFORNIAN MARGARITA

Patron silver, orange liqueur, lemon, falernum, salt

NEGRONI

Bombay Sapphire Grand Cru, Riserva Speciale Rubino, Riserva Speciale Bitter, Orange

CLOVER CLUB

Bombay Sapphire, Raspberry Jam, Riserva Speciale Ambrato, Lemon

PASSIONFRUIT MARTINI

Vanilla vodka, Passoa, vanilla syrup, pineapple, lime, prosecco

RED

TEMPRANILLO Tiempo & Lugar, Spain

MERLOT Bouchon, Chile

MALBEC Dolores, Argentina

WHITE

VIURA Tiempo & Lugar, Spain

SAUVIGNON BLANC Babich, NZ

PINOT GRIGIO Terrazze Della Luna, Italy

ROSE

PINOT GRIGIO BLUSH Principato, Italy

WHITE ZINFANDEL Winston Hill, USA

GRENACHE Whispering Angel, France

SPIRITS

SIGNATURE COCKTAILS

WINE

DRAFT BEER

FIZZ